



## Workshop: The Proof of the Pudding

Students will conduct a scientific exploration of the challenges and chemistry of the M&S Melting Middle Chocolate Pudding...and yes, there will be a taste test!

**Duration:** 2 hours **Audience:** KS3-5, up to 30 students

**Location:** M&S Company Archive

### Learning Objectives:

- To find out about the role of a Food Technologist
- To learn about the science of the Melting Middle pudding
- To design an innovative dessert product
- To use scientific thinking to conduct a taste test

### Workshop Overview:

Activity	Content
Welcome & Introduction	<ul style="list-style-type: none"> <li>• Meet and greet</li> <li>• Why are you here? What we are going to do today.</li> <li>• Housekeeping</li> </ul>
What is an archive? What is M&S?	<ul style="list-style-type: none"> <li>• What is an archive? Why do we preserve objects and documents?</li> <li>• What is M&amp;S? What do you already know?</li> </ul>
Film clip	What is a melting middle pudding and how are they made?
Defining the problem	<p>Students work in groups to think about:</p> <ul style="list-style-type: none"> <li>• Defining failure – characteristics of a failed pudding.</li> <li>• Defining success – characteristics of a successful pudding.</li> </ul> <p>Taking into consideration: failure/success in terms of product performance, customer satisfaction, sales etc.</p>
Ingredient card sort	Students match cards to find out more about the properties of ingredients.
Experiment	Emulsifiers
Designing a pudding	<p>Students design a pudding.</p> <p>Thinking about: ingredients, flavours, packaging, design, marketing etc.</p>
Experiment	Make your own ice cream
Taste Test	Students sample a Melting Middle Chocolate Pudding and assess it on different features.
Plenary	What have you learned?